List of Time-Temperature Control for Safety (TCS) Foods
(previously known as Potentially Hazardous Foods)

Meats
Bacon - in raw form
Beef - ground, roasts, steak
Gravy
Ground meats - all
Hot Dogs
Lunch meat
Meat casseroles
Pork - ground, ham, roasts
Processed meats - all
Sausage
Soups
Stews

Poultry
Chicken - ground, roasted
    barbequed, fried
Chicken - nuggets, patties, strips
Casseroles with chicken/turkey
Dressing
Gravy
Precooked, processed products
Turkey - ground, roast
Soups
Stews

Seafood
Fish, Salmon, Tuna

Bakery Foods
Cream pastries
Cream/custard pies and tarts
Pudding prepared from a
    mix or scratch

Dairy Foods
Whipped butter/whipped margarine
Cheese - mozzarella, cottage,
    cream cheese, Ricotta
Cream, real
Cream sauce, white sauce
Dairy whipped topping
Ice cream
Milk

Pasta
Noodles - all kinds, cooked
Rice - cooked

Eggs
Egg casseroles, Egg dishes
Deviled eggs
Fried eggs
Hard-cooked eggs
Omelets
Scrambled eggs

Fruits and Vegetables
Dry beans - cooked
    (examples - navy, refried, baked beans, etc.)
Potatoes - baked, boiled
    mashed (fresh, instant)
    scalloped/augratin (fresh, dehydrated)
Cut/prepared fresh fruits and
    vegetables, including melons,
    tomatoes and salad greens

Misc.
Salad dressings prepared from a mix

Source: 2013 FDA Food Code - 2016 NE Food Code
Revised July 2016